

São Luiz

DOURO. PRODUCT OF PORTUGAL

Red 2023

A new Douro
underlined by history



VINE / Grapes from the sub-region of Cima Corgo.

SOIL / Schistose

HEIGHT / 200-350 meters

GRAPE VARIETIES / Touriga Nacional, Touriga Franca, Tinta Roriz and Tinto Cão.

TECHNICAL DETAILS

Alcohol / 13%

pH / 3,72

Total acidity / 5,10 g/dm³

Total sugars / 0,74 g/dm³

WINEMAKER / Ricardo Macedo

For many years, the tradition at Quinta de São Luiz was to paint the stone walls white. These white walls are pieces of history that are cherished to this day and underline the Douro landscape in a unique way. Pieces of history that sustain the vines and uphold the know-how of many generations.

Kopke has now decided to pay homage to this exquisite terroir by bringing back the tradition of painting the stone walls white and labelling its DOC Douro wines São Luiz. It is the merging of the past with the present that confers a unique character to these wines.

Taste the history of this underlined Douro.

VINIFICATION AND AGEING

Vinification was carried out with total destemming and crushing. Fermented in stainless-steel vats for approximately 13 days at temperatures around 24 °C. Half of the blend was aged in used oak barrels of 225 liters and the remaining, in stainless-steel vats.

TASTING NOTES

Ruby colour, with engaging aromas of black berries wrapped in subtle notes of spice. In the mouth, the freshness of the fruit flavours is enveloped by fine and powerful tannins making this an elegant and coherent wine. Undoubtedly, a wine for any time of the day.

SERVICE TEMPERATURE AND PAIRING

Best served at a temperature between 16 and 18°C.

Ideal with red meat, game, cheese or baked oily fish.

RECOMMENDATIONS / The wine should be stored in a cool and dry place, sheltered from light and temperature fluctuations, and the bottle should remain in a horizontal position.



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